



# Wedding

## PACKAGES

KENT RIDGE GUILD HOUSE

To view our function room or make enquiries,  
kindly contact 6586 3771 / 3772 / 3774  
or email [banquetsales@nuss.org.sg](mailto:banquetsales@nuss.org.sg).

**nuss**  
The Graduate Club

**70**  
YEARS  
1954 - 2024

Enduring Ties &  
Building Legacies



# **ENCHANTED GETAWAY PACKAGES**

# CHINESE SET PACKAGES

## Package Includes:

- Choice of customisable menu specially curated by our culinary chefs
- Complimentary food tasting for 10 persons from Mondays to Thursdays only (*excluding Eve of Public Holidays & Public Holidays*)
- Exclusive use of the venue for up to a maximum of 4 hours
- Exquisite fresh floral arrangements for the stage and pedestal stands along the aisle, with mist-effect during march-in
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutlery, table centrepieces, cloth napkin & seat covers
- A champagne fountain and one bottle of sparkling wine for toasting
- An elegant tiered wedding cake display for cake cutting ceremony
- Wedding favours for all guests
- Wedding invitation cards for up to 60% of guaranteed attendance (excludes printing costs & accessories)
- Provision of Ang Bao box and guest book
- Complimentary usage of Bridal/Holding Room for Wedding Couple
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- One VIP parking lot for the bridal car
- Complimentary one night stay at Momentus Alexandra Hotel with breakfast for 2 persons

## Beverage:

- Free-flow of Soft Drinks (Coke and F&N Orange) and Chinese Tea
- Complimentary one bottle of Sparkling Wine for toasting
- Corkage waiver for one bottle of Hard Liquor/Wine brought-in with every guaranteed table of 10 persons.
- Subsequent Corkage (duty-paid and sealed):
  - Wine: \$10.00+ per 750ml bottle
  - Liquor: \$25.00+ per bottle
  - Mixers: \$3.00+ per can
- Waiver of bar setup fee of \$300.00+ for all external hard liquors / wines brought-in

## Perks:

- Complimentary 2 30-litre barrel of Tiger Beer
- Complimentary one bottle of House Wine with every guaranteed table of 10 persons

## Others:

- Additional charges apply on peak periods, the Eve of Public Holidays & Public Holidays
- Additional charges for extended hour apply beyond the stipulated timing (Subject to availability of venue)
- Any other request not stated herein are subject to additional charges
- Prices are subject to 10% service charge (Non-members only) & prevailing government taxes unless specified otherwise
- Prices and menu are subject to change without prior notice

# 8-COURSE CHINESE SET LUNCH MENU

**\$1,188** per table of 10 persons  
(Minimum of 16 tables, Maximum of 20 tables)

## COLD DISH COMBINATION

- 龙虾烧烤拼盘 - 龙虾沙律, 明火烧烤鸭, 脆皮烧肉, 蜜汁叉烧  
Lobster & BBQ Meat Combination Platter  
(Lobster Salad, Herbal Roast Duck, BBQ Roast Pork, Honey Glazed Pork)
- 乳猪拼盘 - 脆皮乳猪, 肉松茄子, 泰式捞螺片, 沙律虾  
Barbecued Suckling Pig Combination Platter  
(Barbecued Suckling Pig, Tempura Eggplant, Marinated Top Shell, Salad Prawns)

## SOUP

- 竹笙鱼鳔瑶柱海味羹  
Braised Bamboo Fungus, Fish Maw, and Sea Treasures Soup
- 红烧鱼鳔蟹肉海味羹  
Braised Fish Maw with Crab Meat and Sea Treasures Soup

## POULTRY

- 麻辣脆皮烧鸡  
Crispy Roasted Chicken with Spicy Sesame Sauce
- 广东脆皮鸡  
Cantonese-style Crispy Roasted Chicken

## FISH

- 蒜蓉树子蒸红斑  
Steamed Red Grouper with Pickled Cordia Seeds and Garlic Sauce
- 菜脯蒸笋壳  
Steamed Soon Hock with Preserved Vegetables

## SEAFOOD

- 百香果沙律酱虾球  
Crispy De-Shelled Prawns with Passion Fruit Salad Sauce
- 翡翠带子虾球  
Stir-Fried Prawns and Scallops in XO Chilli Sauce with Seasonal Greens

## VEGETABLE

- 六头鲍鱼冬菇扒时蔬  
Braised Six-Headed Baby Abalones and Chinese Mushrooms with Seasonal Greens
- 六头鲍鱼灵芝菇扒时蔬  
Braised Six-Headed Baby Abalones and Bailing Mushrooms with Seasonal Greens

## NOODLES / RICE

- 海鲜炒面线  
Fried Seafood Mee Sua
- 脯鱼鲜菇干烧伊面  
Stewed Ee-Fu Noodles with Dried Sole Fish

## DESSERT

- 白果芋  
Hot Yam Paste with Ginkgo Nuts
- 杨枝甘露  
Chilled Mango Sago with Pomelo Cream

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# 8-COURSE CHINESE SET DINNER MENU

**\$1,388** per table of 10 persons  
(Minimum of 16 tables, Maximum of 20 tables)

## COLD DISH COMBINATION

- 龙虾沙律拼盘 - 龙虾沙律, 香罗蜜炸带子  
Lobster Salad, Platter with Scallops stuffed in Fried Chempedak
- 大红乳猪全体  
Whole Barbecued Suckling Pig

## SOUP

- 黄焖猴头菇鱼鳔海螺炖鸡  
Double boiled Monkey Mushroom, Fish Maw, Sea Whelk and Chicken Soup
- 高汤羊肚菌松茸瑶柱鲍鱼炖鸡  
Double boiled Morel and Matsutake, Mushrooms, Dried Scallop, Abalone and Chicken soup

## POULTRY

- 明火烧烤药材鸭  
Herbal Roast Duck
- 广东脆皮鸡  
Cantonese-style Crispy Roasted Chicken

## FISH

- 潮式蒸老虎斑  
Teochew-style Steamed Tiger Garoupa
- 蒜蓉树子蒸笋壳  
Steamed Soon Hock with Pickled Cordia Seeds and Garlic Sauce

## SEAFOOD

- 葡式沙律酱虾球  
Crispy De-Shelled Prawns with Portuguese Salad Sauce
- 金瓜奶油大明虾  
Wok-Fried King Prawns with Creamy Pumpkin Sauce

## VEGETABLE

- 六头珍珠鲍鱼扣翡翠豆腐  
Braised Six-Head Whole Baby Abalones with Homemade Jade Beancurd
- 六头珍珠鲍鱼冬菇扒时蔬  
Braised Six-Headed Baby Abalones with Chinese Mushrooms and Hong Kong Young Cabbage

## NOODLES / RICE

- 赛螃蟹米粉  
Stewed Rice Vermicelli with Egg White, Crab Meat, Dried Scallop and Seafood
- 黄金海鲜炒饭  
Seafood Fried Rice with Salted Egg Yolk

## DESSERT

- 桃胶莲子红豆沙  
Red Bean Purée with Peach Gum and Lotus Seed
- 雪燕香芒布丁  
Chilled Snow Nest Mango Pudding

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# **I DO, I DO PACKAGES**

## WESTERN SET PACKAGES

### Package Includes:

- Choice of customisable menu specially curated by our culinary chefs
- Complimentary food tasting for 6 persons from Mondays to Thursdays only (*excluding Eve of Public Holidays & Public Holidays*)
- Exclusive use of the venue for up to a maximum of 4 hours
- Exquisite fresh floral arrangements for the stage and pedestal stands along the aisle, with mist-effect during march-in
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutleries, table centrepieces, cloth napkin & seat covers
- A champagne fountain and one bottle of sparkling wine for toasting
- An elegant tiered wedding cake display for cake cutting ceremony
- Wedding favours for all guests
- Wedding invitation cards for up to 60% of guaranteed attendance (excludes printing costs & accessories)
- Provision of Ang Bao box and guest book
- Complimentary usage of Bridal/Holding Room for Wedding Couple
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- One VIP parking lot for the bridal car
- Complimentary one night stay at Momentus Alexandra Hotel with breakfast for 2 persons

### Beverage:

- Free-flow of Soft Drinks (Coke and F&N Orange) and one serving of Coffee or Tea during dessert
- Complimentary one bottle of Sparkling Wine for toasting
- Corkage waiver for one bottle of Hard Liquor/Wine brought-in with every guaranteed table of 10 persons.
- Subsequent Corkage (duty-paid and sealed):
  - Wine: \$10.00+ per 750ml bottle
  - Liquor: \$25.00+ per bottle
  - Mixers: \$3.00+ per can
- Waiver of bar setup fee of \$300.00+ for all external hard liquors / wines brought in

### Perks:

- Complimentary 2 30-litre barrel of Tiger Beer
- Complimentary one bottle of House Wine with every guaranteed table of 10 persons

### Others:

- Additional charges apply on peak periods, the Eve of Public Holidays & Public Holidays
- Additional charges for extended hour apply beyond the stipulated timing (Subject to availability of venue)
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# 4-COURSE WESTERN SET MENU

(Minimum of 160 persons, Maximum of 200 persons)

## Set Lunch

**\$118** per person

### Appetiser

Salmon Gravlax and Grilled Eggplant  
with Homemade Mala Aioli

\*\*\*

### Soup

Cream of Mushroom

\*\*\*

### Entrée

Pan-seared Barramundi and Seared  
Scallop, served with Baba Ghanoush  
and Curry Oil

*Or*

Grilled Angus Beef Striploin and  
Tiger Prawn, served with Homemade  
Mashed Potatoes, Broccolini,  
Cherry Vine Tomatoes and Au Jus

\*\*\*

### Dessert

Wild Strawberry Mousse  
with Spiced Crumble

Served with Coffee or Tea

## Set Dinner

**\$138** per person

### Appetiser

Mediterranean Prawn Salad with  
Homemade Sesame Ginger Dressing

\*\*\*

### Soup

Tomato and Capsicum Soup  
with Pesto Oil

\*\*\*

### Entrée

Pan-seared Chilean Cod Fillet with  
Seaweed Beurre Blanc, Pumpkin Purée  
and Sautéed Edamame

*Or*

Grilled Australian Fillet Mignon, served  
with Homemade Mashed Potatoes,  
Broccolini, Cherry Vine Tomatoes and  
Mushroom Cream Sauce

\*\*\*

### Dessert

Classic Opera Cake with  
Wild Berries Compote

Served with Coffee or Tea

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# **ETERNAL JOURNEY PACKAGES**

# BUFFET PACKAGES

## Package Includes:

- Choice of customisable menu specially curated by our culinary chefs
- Complimentary food tasting for 6 persons from Mondays to Thursdays only (*excluding Eve of Public Holidays & Public Holidays*)
- Exclusive use of the venue for up to a maximum of 4 hours
- Exquisite fresh floral arrangements for the stage and pedestal stands along the aisle, with mist-effect during march-in
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutlery, table centrepieces, cloth napkin & seat covers
- A champagne fountain and one bottle of sparkling wine for toasting
- An elegant tiered wedding cake display for cake cutting ceremony
- Wedding favours for all guests
- Wedding invitation cards for up to 60% of guaranteed attendance (excludes printing costs & accessories)
- Provision of Ang Bao box and guest book
- Complimentary usage of Bridal/Holding Room for Wedding Couple
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- One VIP parking lot for the bridal car
- Complimentary one night stay at Momentus Alexandra Hotel with breakfast for 2 persons

## Beverage:

- Free-flow of Soft Drinks (Coke and F&N Orange) and one serving of Coffee or Tea during dessert
- Complimentary one bottle of Sparkling Wine for toasting
- Corkage waiver for one bottle of Hard Liquor/Wine brought-in with every guaranteed table of 10 persons
- Subsequent Corkage (duty-paid and sealed):
  - Wine: \$10.00+ per 750ml bottle
  - Liquor: \$25.00+ per bottle
  - Mixers: \$3.00+ per can
- Waiver of bar setup fee of \$300.00+ for all external hard liquors/wines brought in

## Perks:

- Complimentary 2 30-litre barrel of Tiger Beer

## Others:

- Additional charges apply on peak periods, the Eve of Public Holidays & Public Holidays
- Additional charges for extended hour apply beyond the stipulated timing (Subject to availability of venue)
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# INTERNATIONAL BUFFET LUNCH MENU

\$98 per person

(Minimum of 160 persons, Maximum of 200 persons)

Selection of 12 items

## APPETISER (SELECT 1)

- Indonesian Gado-Gado
- Fruits Rojak
- Fried Chicken Wonton with Honey Lemon Dip
- Chicken Tikka with Mint Sauce
- Fried Yuba Maki with Wasabi Mayo Dip

## SALAD (SELECT 1)

- Mesclun Salad with Roasted Sesame Dressing
- Orzo Pasta, Cucumber, Cherry Tomato and Chickpea Salad
- Stuffed Beancurd with Satay Sauce
- Italian Tomato Salad
- Caesar Salad

## SOUP (SELECT 1)

- Roma Tomato Soup
- Cream of Mushroom
- Seafood Tom Yum Soup
- Winter Melon and Seafood Soup

## MAINS (SELECT 3)

- Sweet and Sour Chicken
- Curry Chicken with Potatoes
- Thai Green Curry Chicken
- Nyonya Ayam Ponteh
- Wok-fried Black Pepper Beef
- Braised Beef Brisket with Root Vegetables
- Beef Rendang Selangor
- Coffee Pork Ribs
- Kung Po Prawns
- Wasabi De-Shelled Prawns
- Sweet and Sour Fish with Longan
- Nyonya Fish Curry
- Fried Fish Fillet with Thai Chilli Sauce

## VEGETABLES (SELECT 2)


- Broccoli with Braised Mushrooms
- Lo Han Chai
- Cauliflower Gratin
- Aloo Gobi
- Indonesian Vegetables in Coconut Milk
- Stir-fried Tofu Tempeh with Chilli
- Sautéed Kenya Beans, Baby Corn and Mushrooms with Garlic Butter

## RICE / NOODLE (SELECT 1 RICE & 1 NOODLE)

- Steamed Rice
- Biryani Rice
- Fragrant Corn Rice
- Fried Egg Rice with Tobiko
- Indonesian Fried Rice with Fried Anchovies
- Black Pepper Seafood Udon Noodles
- Vegetable Mee Goreng
- Braised Ee-fu Noodles with Shredded Duck Meat
- Mushroom and Spinach Spaghetti Aglio Olio
- Carbonara Penne with Chicken Ham
- Roasted Baby Potatoes with Rosemary

## DESSERTS (SELECT 2)

- Tropical Fruit Bowls
- Mini Cream Puff
- Mini Chocolate Éclair
- Mango Pudding
- Gulab Jamun (Sweet Indian Dessert)
- Assorted Malay Kueh
- Chilled Almond Beancurd with Longan
- Chilled Cheng Tng
- Bubur Cha-Cha
- Assorted French Pastries

 Vegetarian

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# INTERNATIONAL BUFFET DINNER MENU

\$108 per person

(Minimum of 160 persons, Maximum of 200 persons)

Selection of 14 items

## APPETISERS (SELECT 2)

- Indonesian Gado-Gado
- Fruits Rojak
- Fried Yuba Maki with Wasabi Mayo Dip
- Smoked Salmon Platter with Capers and Onion
- Chicken Tikka with Mint Sauce

## SALADS (SELECT 2)

- Caesar Salad
- Potato and Tuna Salad
- Italian Tomato Salad
- Smoked Chicken and Asparagus Salad
- Orzo Pasta, Cucumber, Cherry Tomato and Chickpea Salad

## SOUP (SELECT 1)

- Roma Tomato Soup
- Cream of Mushroom
- Seafood Tom Yum Soup
- Winter Melon and Seafood Soup

## MAINS (SELECT 3)

- Cantonese Roasted Chicken
- Grilled Pesto Chicken with Sun-dried Tomato and Feta
- Thai Green Curry Chicken
- Nyonya Ayam Ponteh
- Roasted Duck
- Wok-fried Black Pepper Beef
- Beef Rendang Selangor
- Mutton Masala
- Roasted Boneless Lamb Leg with Mint Sauce
- Thai Red Curry Prawns
- Wasabi De-Shelled Prawns
- Goan Fish Curry
- Fried Fish Fillet with Thai Chili Sauce
- Pan-seared Pacific Dory with Leek Ragout
- Pan-fried Salmon with Lemon Capers Cream Sauce

## VEGETABLES (SELECT 2)


- Broccoli with Braised Mushrooms
- Lo Han Chai
- Cauliflower Gratin
- Aloo Gobi
- Indonesian Vegetables in Coconut Milk
- Stir-fried Tofu Tempeh with Chili
- Sautéed Kenya Beans, Baby Corn and Mushrooms with Garlic Butter

## RICE / NOODLE (SELECT 1 RICE & 1 NOODLE)

- Biryani Rice
- Fried Egg Rice with Tobiko
- Indonesian Fried Rice with Fried Anchovies
- Black Pepper Seafood Udon Noodles
- Vegetable Mee Goreng
- Braised Ee-fu Noodles with Shredded Duck Meat
- Mushroom and Spinach Spaghetti Aglio Olio
- Carbonara Penne with Chicken Ham
- Roasted Baby Potatoes with Rosemary

## DESSERTS (SELECT 2)

- Tropical Fruit Bowls
- Mini Cream Puff
- Mini Chocolate Éclair
- Mango Pudding
- Gulab Jamun (Sweet Indian Dessert)
- Assorted Malay Kueh
- Chilled Almond Beancurd with Longan
- Chilled Cheng Tng
- Bubur Cha-Cha
- Assorted French Pastries

 Vegetarian

- Additional charges apply on peak periods, the Eve of Public Holidays & Public Holidays
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# **MAJESTIC GETAWAY PACKAGES**

# HALAL BUFFET PACKAGE

(Mondays to Sundays)

## Package Includes:

- Choice of customisable menu specially curated by our culinary chefs
- Complimentary food tasting for 06 persons from Mondays to Thursdays only (excluding Eve of Public Holidays & Public Holidays)
- Exclusive use of the venue for up to a maximum of 4 hours
- Exquisite customised 16ft by 10ft Wedding Dias, pedestal stands along the aisle, with mist-effect during march-in
- Unique decorations for VIP tables and chairs
- Elegant dining table setting with crockery, cutleries, table centerpieces, cloth napkin & seat covers
- A champagne fountain and one bottle of sparkling juice for toasting
- An elegant tiered wedding cake display for cake cutting ceremony
- Berkat (Wedding favors) for all guests
- Wedding invitation cards for up to 60% of guaranteed attendance (excludes printing costs & accessories)
- Complimentary one ang bao box and one guest book
- Complimentary usage of Bridal/Holding Room for Wedding Couple and Prayer Room.
- Complimentary usage of LCD projector with screen and in-house sound system with 1 wireless microphone
- One VIP parking lot for the bridal car
- Complimentary one night stay at Momentus Alexandra Hotel with breakfast for 2 persons

## Beverage:

- Free-flow of Soft Drinks (Coke, F&N Orange)
- Free-flow of Coffee and Teh Tarik

## Others:

- Additional charges apply on peak periods, the Eve of Public Holidays & Public Holidays
- Additional charges for extended hour apply beyond the stipulated timing (Subject to availability of venue)
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- Prices are subject to 10% service charge (Non-members only) & prevailing government taxes unless specified otherwise
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# HALAL BUFFET MENU

## Lunch

**\$78** per person  
(Minimum of 300 persons)

### APPETISER (SELECT 1)

- Punjabi Samosa
- Chicken Tikka with Mint Sauce
- Indonesian Gado-Gado

### SALADS (SELECT 2)

- Mesclun Salad with Roasted Sesame Dressing
- Stuffed Tofu with Vegetables
- Chicken and Bean Sprouts Salad with Shredded Coconut
- Murgh Tikka with Mint Sauce

### SOUP (SELECT 1)

- Indonesian Soto Soup
- Seafood Tom Yum Soup
- Cream of Mushroom

### CHICKEN (SELECT 1)

- Curry Chicken with Potatoes
- Spicy Tomato Chicken Sambal
- Sweet and Sour Chicken
- Stir-fried Chicken Paprik
- Fried Lemongrass Chicken
- Oven-roasted Boneless Chicken Leg with Mushroom Sauce

### MUTTON / BEEF (SELECT 1)

- Beef Rendang Selengor
- Stir-fried Black Pepper Mutton
- Mutton Masala
- Black Soya Sauce Stir-fried Beef
- Cumin Roast Boneless Lamb Leg with Mint Sauce

## Dinner

**\$88** per person  
(Minimum of 300 persons)

### SEAFOOD (SELECT 1)

- Cereal Prawns
- Goan Prawn Curry with Coconut
- Braised Fish Fillet in Spicy Coconut Gravy
- Assam Fish Curry
- Oven-baked Pacific Dory with Lemon Butter Sauce

### VEGETABLES (SELECT 2)

- Indonesian Vegetables in Coconut Milk
- Stir-fried Kai Lan with Salted Fish
- Stir-fried Tofu Tempeh with Chilli
- Stir-fried Mixed Vegetables
- Braised Vegetable Curry

### RICE / NOODLE (SELECT 1 RICE & 1 NOODLE)

- Biryani Rice
- Fragrant Corn Rice
- Steamed Rice
- Indonesian Fried Rice with Fried Anchovies
- Stir-fried Yellow Noodle with Vegetables
- Seafood Dry Mee Siam

### DESSERTS (SELECT 2)

- Tropical Fruit Bowls
- Mini Cream Puff
- Mini Chocolate Éclair
- Mango Pudding
- Gulab Jamun
- Assorted Malay Kueh
- Bubur Cha-Cha
- Chilled Almond Beancurd with Longan
- Assorted French Pastries

 Vegetarian

- Additional charges apply on peak periods, the Eve of Public Holidays & Public Holidays
- Prices are subject to 10% service charge (Non-members only) & prevailing government taxes unless specified otherwise
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